

# m & m's artificial colouring

ERASMUS+

UU

2015, April 16th Ch. Monferrand

### How to determine the dyes present in food ?

%DV\*\*

Amount/serving

ĺ	NU	tr	it.	io	r
	Fa	ci	ts		

Serving Size 1 Pack Calories 250

TIME

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Fat Calories 120

\*\* Percent Daily Values (DV) are based on a 2,000 calorie diet.

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	Total Fat 13g	20%	Total Ca	r <b>b.</b> 30g	10%
ĸ	Sat. Fat 5g	25%	Fiber 2	2g	7%
	Cholest. 5mg	1%	Sugars	s 25g	
	Sodium 25mg	1%	Protein	5g	
	Vitamin A* Vita				
	Thiamine 2%				the second s
	*Contains less than 2	percent of ti	ne Daily Value	of these nu	utrient

Amount/serving

%DV\*\*

INGREDIENTS: MILK CHOCOLATE (SUGAR, CHOCOLATE, MILK, COCOA BUTTER, LACTOSE, PEANUTS, SO LECITHIN, SALT, ADVENDER FLAVORS), SUGAR, PEANUTS, CORNSTARCH, LESS THAN TWO SOON SYRI COM ACACIA, COLORING (INCLUDES RED 40 LAKE, BLUE 2 LAKE, BLUE 1 LAKE, YELLOW 5, YELLOW RED 40, BLUE 1), DEXTRIN.

man

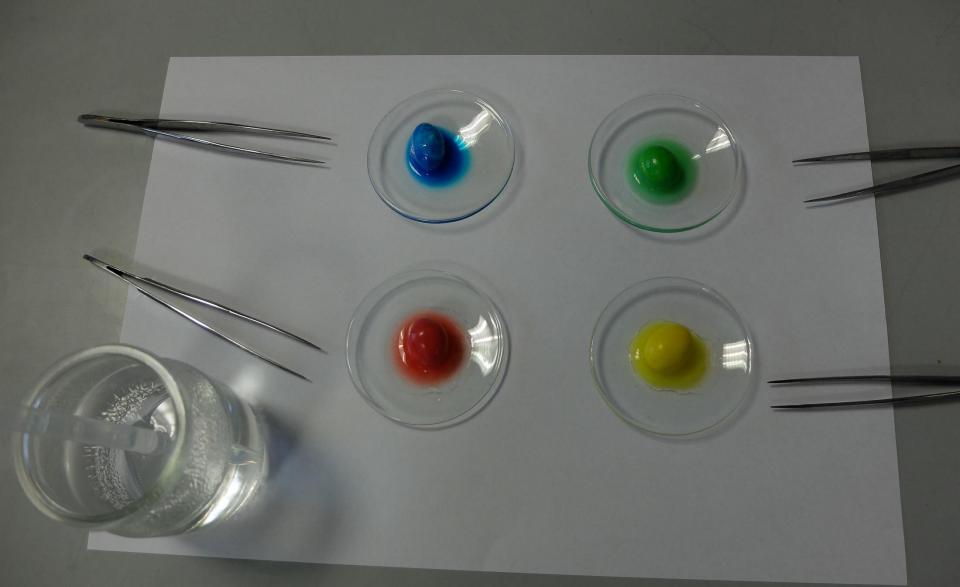


E300 102 E133

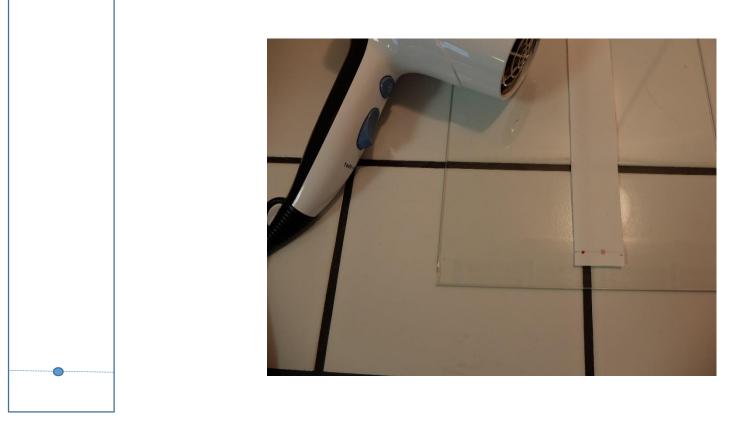
E132

E124

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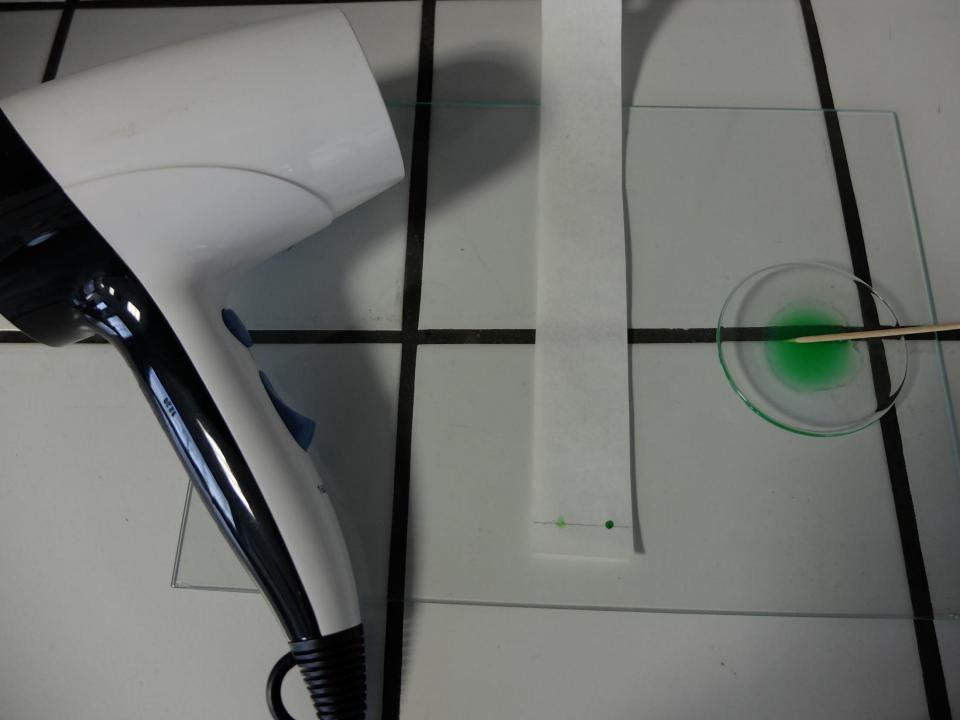


### 1) Extract the colouring

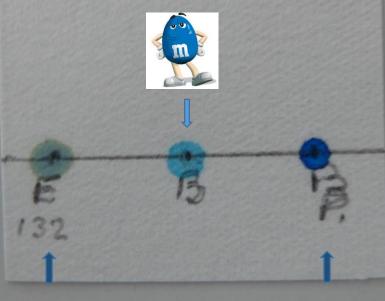


2) With a thoothpick, deposit a little drop of the candy extract on the middle of the line drawn on the paper

3) Dry with the airdryer and repeat the operation until you see clearly the colour



## 4) Repeat the previous complete operation on the sides of the line with the 2 control dyes



E 132

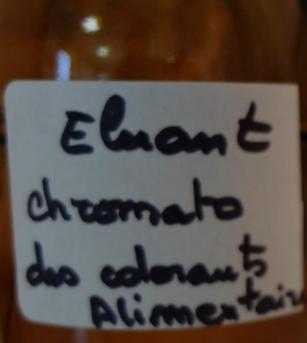
E 131

## Elmant chromato des colorants



#### 5) Place the paper in the test tube

The paper should soak in the solvent, but the spots must remain above it



6) Wait a few minutes and determine the dye in the candy

